

DINNER MENU

APPETIZERS

Colorful summer salad
with berries, seeds and croutons

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Smoked salmon tartar
with potato waffle and crème fraîche

STARTERS

Venere risotto
with sepiolini and broccoli

Gazpacho andaluz
with fresh garlic focaccia

Pizzoccheri
with green asparagus, sage
foam and risolee potatoes

MAIN COURSES

BBQ chicken thigh
with creamed corn, spiced
popcorn and grilled mustard
cabbage

Pike perch fillet
with cereal crust, baby spinach
and beurre blanc foam

Strudel
stuffed with cabbage and
potatoes, with cumin oil

DESSERTS

Variation of pistachio
with limes

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Black currant sorbet

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Fresh fruit salad

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Assortment of fine, regional cheeses
Ticino fig mustard sauce, Chutney, nuts, and grapes